

# LONG FLAT

## Moscato

| 2008 |



There's nothing like a relaxed chat with loved ones or friends, especially over a glass of our Long Flat Moscato.

### *The Grape*

Moscato is the Italian word for Muscat. There are four main varieties of grapes that come under the Muscat group all of which produce wine similar in flavour to the grape itself (unusual in wine grapes). Most Muscat varieties are also used as table or eating grapes, in Australia we mainly grow Muscat of Alexandria.

### *The Style*

The Moscato style originated in the Asti region of northern Italy. Two types of wine are made in Asti, Sparkling Asti Spumante and Moscato D'Asti. The Moscato D'Asti wines are slightly fizzy with a lower alcohol than their sparkling cousins. The wines are released soon after vintage to preserve their naturally fresh character. Some of the most refreshing wines in the world, one would be hard-pressed to find a better drink on a summer's day.

### *How We Make It*

The key to making Moscato is to capture the natural fruity, spice aroma and flavour of the Muscat grape. The grapes are crushed and pressed quickly then the clarified juice is put in a pressurized fermenter. During fermentation the carbon dioxide is captured giving the wine its frizzante character. The ferment is stopped early leaving the grapes natural sugar and flavour intensity as the wine's key feature.

### *The Taste*

Close your eyes and think of fresh grapes, that's what Moscato tastes like. The colour is pale with green tinges and there are very fine bubbles. The palate is fruity and fresh with a lovely crisp finish.

### *Technical Information*

Alc / Vol : 5.5%  
Total Acid : 7.5g/l  
PH : 3.3